



## Gracious Bakery

### Winter / Spring 2017 Lunch Catering Menu

Order Online  
[graciousbakery.com](http://graciousbakery.com)  
or call us at  
504.301.3709 Ext. 3

#### Lunch Package – Serves 5

**Choice of 5 Sandwiches / Salads for \$47.50** – Order a la carte or let us choose. Along with chips, we sweeten the deal with an assortment of 5 cookies.

✚ *Add a 5-Person Group Side Salad – Mixed greens with choice of balsamic or creamy herb dressing - \$8.00*

#### Lunch Package – Serves 10

**Choice of 10 Sandwiches / Salads for \$95.00** – You may order a la carte or let us choose for you. Along with chips, we sweeten the deal with an assortment of 10 cookies.

✚ *Add a 10-Person Group Side Salad – Mixed greens with choice of balsamic or creamy herb dressing - \$15.00*

#### Can Drinks

San Pellegrino Sodas / Coke / Diet Coke / Bottled Water  
\$1.50 each

#### Iced Tea & Coffee

Iced Tea - Elderberry (black) / Bella Coola (herbal)  
New Orleans-style Cold Drip Iced Coffee - \$25 per gallon  
*Cups, straws and lids provided. A cooler of ice is available for \$6.00.*

#### Packaging Options

Sandwiches are served on a covered tray. Other packaging options include:

\$1.00 box fee per sandwich / \$0.50 bag fee per sandwich

\$2.50 per set of 5 plates and utensils

*Additional packaging options are available – please call for more info*

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**A la Carte Menu**  
*Sandwiches served with chips*

**Sandwiches**

<b>Smoked Turkey</b>	<b>\$8.99</b>
House-smoked with bacon, pesto, aioli and balsamic-dressed arugula on focaccia	
<b>Roasted Cauliflower</b>	<b>\$9.25</b>
With Romesco sauce, shaved Parmesan and arugula on baguette	
<b>Smoked Ham</b>	<b>\$9.25</b>
With pecan cheddar spread, pepper jelly and apple slices on baguette	
<b>Tarragon Chicken</b>	<b>\$8.99</b>
With pickled red onion and lettuce leaf on green onion bread	
<b>Ham and Brie on Baguette</b>	<b>\$9.49</b>
With Brie, Creole mustard and balsamic-dressed arugula	
<b>House Cured Salmon</b>	<b>\$10.25</b>
With herbed goat cheese, pickled beets and spinach on rye	

**Salads**

<b>Chicken Salad on Greens</b>	<b>\$8.99</b>
Tarragon chicken salad with golden raisins, sliced apple, pickled red onion and almonds over spring mix	
<b>Barley &amp; Arugula Salad</b>	<b>\$9.49</b>
Barley tossed with fresh herbs, pear crisps, dried cranberries and herbed goat cheese atop arugula tossed with apple vinaigrette	
<b>Quinoa Salad</b>	<b>\$9.95</b>
On spinach with pickled pears, cayenne-candied pecans, ricotta salata cheese and maple-balsamic dressing	
<b>House Salad</b>	<b>\$6.99</b>
Mixed greens with toasted pecans, dried cranberries and choice of balsamic or creamy herb dressing	